

VACQUEYRAS



Yolande, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

A refined and delicate Vacqueyras red wine.

PRESENTATION

A tribute cuvée to grandmother Yolande, a gentle matriarch with a heart of gold.

THE VINTAGE

Drought and heatwave characterized the year 2022, resulting in a very healthy but early harvest.

TERROIR

The terroir consists of various small parcels with soils ranging from fine sand or clay to marl, as well as pebbles and scree.

HARVEST

Mid-September

WINEMAKING

Stainless steel tank fermentation, assembled at harvest.

VARIETALS

Grenache noir 70%, Syrah 30%

14 % VOL.

TECHNICAL DATA

Production volume: 2500

Surface area of the vineyard: 2 ha

Yield: 25 hL/ha

Age of vines: 40 years old

SERVING

Serve at 17°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Delicate on the palate, low in tannins.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



VISUAL APPEARANCE

Deep red

AT NOSE

Aromas of red fruits.

ON THE PALATE

Silky tannins with notes of red fruits, offering a fresh mouthfeel.

FOOD PAIRINGS

Veal tagine with olives, guinea fowl with rosemary, and Banon cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, French cuisine, White meat, Poultry



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